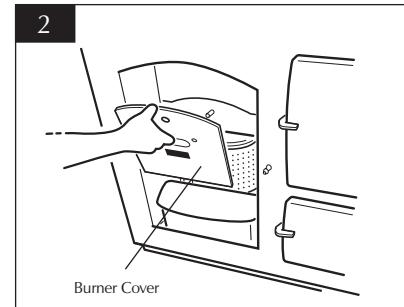
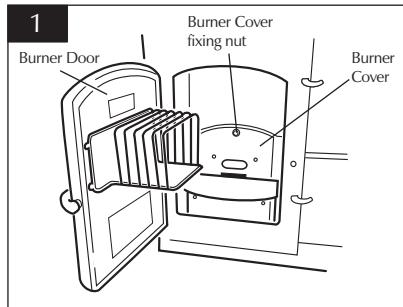


LIGHTING THE BURNER

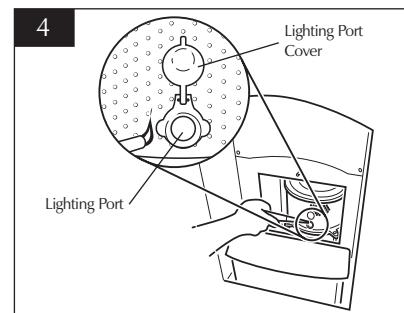
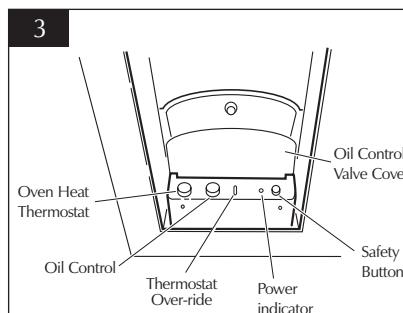
WARNING

NEVER try to re-light a hot burner! The burner MUST be cool before you turn on the oil!



Open the cast-iron Burner Door, then unscrew the large hexagonal nut securing the Burner Cover using the tool provided.

Lift up the Burner Cover, and remove it.



Turn on the oil at the front. Lift up the Control cover, and make sure that the electrical supply is on by checking the indicator light. Push down the Safety Button to turn on the oil supply, and make sure the Thermostat Over-ride is in the 'On' position. Now turn the Oil Control Knob to 'High +', and allow 15 minutes for sufficient oil to enter the burner.

Lift the hinged cover of the Lighting Port on the front of the burner and insert either a long gas lighter or a taper to light the wick, which is just inside.

- Shut the Lighting Port Cover, then the Burner Cover – making sure it's properly secured with the large nut. The hotplate covers must also be closed, to conserve heat.
- Leave the Oil Control Knob at 'High +', and turn the Oven Heat Thermostat to its mid position. Shut the cast-iron Burner Door.
- The oven temperature will now rise, taking about two and a half hours to reach 200°C (400°F). The oven will hold its temperature.
- When cooking isn't required, turn the Thermostat down to the 'Warm -' position.

TURNING OFF THE BURNER

- Pull up the Safety Button until it clicks, and turn the Oil Control Knob fully clockwise to 'Off'. If you're leaving it for some time, it's a good idea to also turn off the oil supply at the tank.

CLEANING THE COOKER

WARNING

Beware of hot surfaces at all times! Only clean the cooker when it has cooled down sufficiently.

Your range cooker is finished in a high gloss vitreous enamel. To keep it in the best possible condition, follow these simple steps.

- Wipe over daily with a damp soapy cloth, then polish the enamel with a clean dry duster.
- While you're cooking, keep a damp cloth handy to wipe up spills.
- Should spills become baked on, use a non-abrasive cream cleaner. Check that it's approved by the Vitreous Enamel Development Council.
- If liquids that are either acidic, like fruit juice or milk, or have a high sugar content like jams and preserves, are spilt onto the enamel – wipe off immediately or the surface may be permanently discoloured.
- Abrasive pads, hard scrapers and oven cleaners containing citric acid can ONLY be used on the stainless steel surfaces, NEVER use them on the enamel as they will damage it.

To keep the hotplates and the inside of the ovens clean, use a light wire brush – but take care not to touch the enamel. Carbonised fat splashes in the oven can also be removed with the wire brush. The shelves can be soaked and cleaned with an oven cleaner.

The oven doors can be removed for easier cleaning, this should be done with care as they are heavy. Lift them off their hinges and place them face down on a surface which has been covered with a cloth to protect the enamel. Do not submerge the doors in water.

POWER FAILURE

- If the cooker will not operate, check that the Indicator on the Control Panel is lit and there is sufficient oil in the tank.
- If the Indicator is **not** lit, move the Thermostat Over-ride Lever to the Off position and control the oven heat with the Oil Control Dial.
- If the Indicator **is** lit and there is sufficient oil in the tank, ensure that the Safety Button is depressed.

REDFYRE



How to get the best from your Oil-Fired Classic Range Cooker

Please read this carefully before lighting for the first time.

Your new REDFYRE oil-fired range cooker has been manufactured by the market leader in natural draught vaporising burner technology. If installed, used and serviced correctly it will give you many years of economical, trouble-free operation.

IMPORTANT

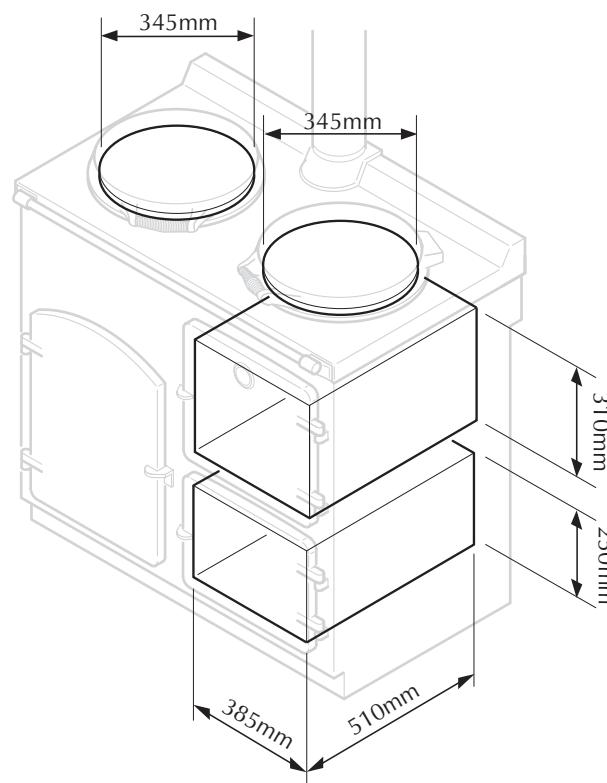
To make sure you get the best possible performance from your range cooker, it must be installed and commissioned by a REDFYRE/OFTEC approved engineer.

Installation must be carried out to accepted standards, and comply with all regional and national regulations. REDFYRE will accept no responsibility or liability for any faults arising from poor or incorrect installation.

Any alteration not approved by REDFYRE could invalidate the approval of the appliance and the operation of its warranty, as well as adversely affecting your statutory rights.

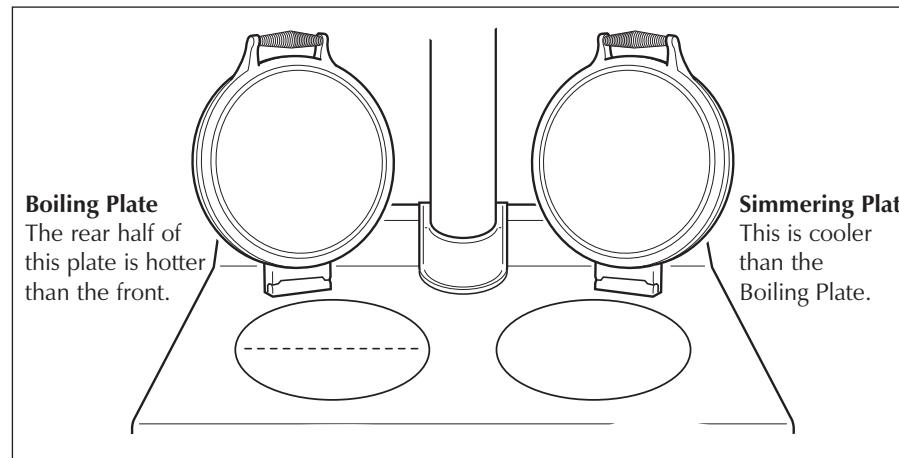
It is recommended that a qualified engineer should carry out servicing once, or preferably twice, a year. The burner should be turned off at least 4 hours before the Service Engineer arrives, to allow the appliance to cool.

OVEN AND HOB SIZES



NOTE: The Top Oven of this cooker is one of the largest of any range cooker currently on the market.

USING THE HOT PLATES

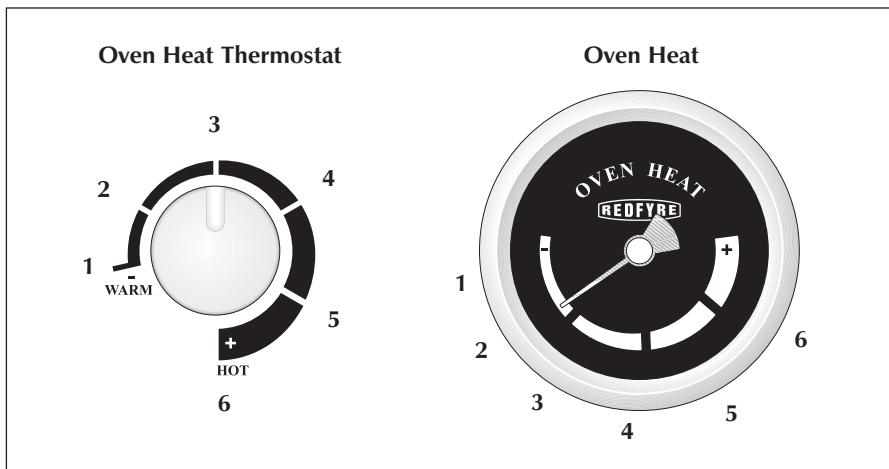


The temperature of the plates depends on the setting of the oven heat control. Below is a rough guide, *please note that these temperatures are approximate*.

| POSITION | DESCRIPTION |
|----------|----------------|
| 1 | Very cool |
| 2 | Cool |
| 3 | Moderate |
| 4 | Moderately Hot |
| 5 | Hot |
| 6 | Very Hot |

USING THE TOP OVEN

The temperature of the oven will depend on the setting of the oven heat control. For rapid heating, turn the Thermostat up to 5 until the oven reaches the temperature you require then turn it back to hold the required temperature.



Below is a guide to the control positions, *these temperatures are approximate*. Remember that the oven is hotter at the top and cooler at the bottom, with use you will become accustomed to the temperature variations.

| POSITION | DESCRIPTION | °C | °F | GAS MARK |
|----------|----------------|-------------|-------------|----------|
| 1 | Very cool | 110°C-120°C | 225°F-250°F | 0.25-0.5 |
| 2 | Cool | 140°C-150°C | 275°F-300°F | 1-2 |
| 3 | Moderate | 160°C-180°C | 325°F-350°F | 3-4 |
| 4 | Moderately Hot | 190°C-200°C | 375°F-400°F | 5-6 |
| 5 | Hot | 210°C-230°C | 425°F-450°F | 7-8 |
| 6 | Very Hot | 240°C | 475°F | 9 |

USING THE BOTTOM OVEN

The Bottom Oven is approximately half the temperature of the top oven plus 10°, making it ideal for simmering, slow cooking and warming.

Take care not to leave the cooker running with the oven doors open for long periods as the cooker will lose heat and take time to recover to cooking temperature.

USING A TIMER

To get the best economy from your range cooker it can be fitted with a timer. This timer will allow you to control your cooker throughout the week ensuring that it is always ready when you need it.

The timer will keep your cooker running on low and turn it on before breakfast, lunch and tea time. The cooker will rise to the temperature set on the oven heat thermostat.

Full details on how to use the timer is supplied with the timer kit, which is available from your REDFYRE stockist.

COOKING TIPS

OVENS

The left hand side of the Top Oven is nearer the burner. When baking in the Top Oven, turn the food 180° approximately half way through cooking to ensure even browning.

PANS

For really good results it is essential to use good quality flat based pans. Pans which bend or don't sit flat will result in scorching and uneven cooking.

HOB LIDS

Ensure that the Hob Lids are closed when cooking has finished. If they are left up the cooker temperature will drop quickly.

KETTLE

Make sure that the kettle is not left simmering for long periods of time. Not only does this waste fuel but it also concentrates the minerals in the water which is not good for you.

GRILLING

The upper part of the Top Oven is the hottest when the oven is on full. For grilling use a shelf in the highest position.

TOAST

To make toast put the bread directly onto the hot plates or use the toasting 'bat' provided.

The Boiling Plate will toast the bread faster, this results in toast that is crisp on the outside and softer in the middle. The Simmering Plate toasts the bread more slowly so that the bread is crisp all the way through.

BACOGLIDE

When cooking directly on the hot plates, e.g. eggs, drop scones, pancakes etc. use REDFYRE Bacoglide to prevent food sticking to the surface. Sample pieces are supplied with the cooker.

Bacoglide is available as sheets or a roll and can be purchased from your dealer.